



Slow Cooker Tortellini Soup

Serves 6

Ingredients:

- 1tbsp vegetable oil
- 250g turkey mince
- 1 onion, chopped
- 4 garlic cloves, chopped
- 2 carrots, chopped
- 1 tin chopped tomatoes
- 1 pack of cheese tortellini
- 2 cups of spinach
- 1tsp garlic granules
- 2tbsp tomato paste
- 700ml vegetable stock
- 5tbsp double cream
- fresh herbs (thyme, basil, oregano)-optional
- salt and pepper, to taste

Method:

1. Heat the oil in a frying pan
2. Add onions, garlic and herbs and fry for about 5 minutes
3. Add turkey mince and fry until browned
4. Put into the slow cooker and stir in tomato paste and carrots
5. Pour in tinned tomatoes and stock
6. Cook on low for 4-6 hours
7. During the last 15 minutes of cooking time add tortellini, spinach and cream

